

UAEREV6--05/2/2002

## EXPORT REQUIREMENTS FOR THE UNITED ARAB EMIRATES

### ELIGIBLE/INELIGIBLE PRODUCTS

#### Eligible

1. Fresh/frozen red meat and poultry
2. Red meat and poultry products

### SLAUGHTER REQUIREMENTS

Ritual: Islamic Halal Slaughter requirements apply.

### LABELING REQUIREMENTS

A. All products - Storage temperature must be placed with the refrigeration statement on the label to fully clarify the type of product being handled. (Example: "*Keep frozen - store at or below \_\_\_\_ degree C; Keep chilled (or refrigerated) - store between \_\_\_\_ degree C and \_\_\_\_ degree C.* ")

B. Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

1. Production (slaughtering or freezing) and expiration dates.
  - a. Date format requirements for UAE must conform to the following:  
Day/Month/Year for products with a shelf life of six (6) months or less and  
Month/Year for products with a shelf life of more than six (6) months. Dating should be in numeric format.
  - c. The expiration date must be calculated from the date the product was frozen.
  - b. Exception: The UAE permits expiration dates on bagged poultry to be printed on adhesive tape wrapped around metal clip area.
2. Statement that product has been slaughtered according to Islamic principles. (Exception: The UAE does not require reference to Islamic slaughter on consumer packages, but exporters should be aware that such product would have limited distribution.)
3. Shelf life of Product. Shelf life limits have been placed on chilled vacuum packaged meat, frozen meat and other meat/poultry products. Fast spoiling foods with a shelf-life not exceeding 3 months must have complete date stated on the label. The use of the terminology "*Better to use before . . .*" on label will not be accepted.

4. Country of origin.

5. Metric net weight labeling is required. At present, there are no restrictions regarding the net weight tolerances.

6. Alcoholic materials and species of animal fats, gelatin, food additives and blood must be declared on label when product contains such materials.

C. The following methods of labeling are alternatives to meeting the requirements for labeling packaged fresh/frozen meat and poultry:

1. Sticker may be used but must not obliterate label terminology and be self-destructive on removal. Stick-on labels covering required label features are not permitted.

2. Inserts, if used, must be accompanied by production and expiration dates. Inserts must be made of approved materials.

D. Canned Goods - Expiration and production dates must be preprinted on the labels.

## DOCUMENTATION REQUIREMENTS

### Certification Requirements

1. Obtain FSIS Form 9060-5. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

2. Ritual Slaughter - Islamic Slaughter Certification In addition to FSIS certification, the exporter must obtain a Certificate of Islamic (Halal) Slaughter from a member of an Islamic Center or Islamic organization. A certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. The certificate must accompany products labeled "Halal." The certificate must be endorsed by the Arabian-American Chamber of Commerce or by the Arabian Consulate and must accompany all shipments. The telephone numbers of the Arabian-American Chambers of Commerce are listed below.

3. Additional Certification.

a. On fresh/frozen unprocessed product, Halal label claims must be accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination.

b. On processed products with Halal label claims, raw materials used must be accompanied by an appropriate Halal certificate.

## HANDLING/STORAGE REQUIREMENTS

A. The United Arab Emirates requires that instructions for consumers concerning storage,

preparation and other special handling requirements accompany all shipments. These instructions should be addressed to the UAE Municipality.

B. Poultry must be packaged in clear plastic packaging materials.

#### OTHER REQUIREMENTS

A. Product must arrive in the United Arab Emirates at least 3 months before the expiration date.

B. Expiration Period

1. For frozen Beef, the United Arab Emirates has no fixed expiration time period. Twelve months is suggested as a reasonable period to set the expiration date.
2. For frozen Poultry, the United Arab Emirates has no fixed expiration time period. Nine months is suggested as a reasonable period to set the expiration date.
3. Chilled vacuum packed meat/poultry has an expiration period of 3 months.
4. The shelf-life (expiration period) for other meat/poultry products must not exceed 3 months

#### PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible to export to the UAE. If products are to be labeled "HALAL", the plant must be able to accommodate the Islamic requirements.

#### ARABIAN-AMERICAN CHAMBERS OF COMMERCE

##### 1. NATIONAL U.S.-ARAB CHAMBER OF COMMERCE

1625 Eye Street, NW Suite 902

Washington, D.C. 20006

(202) 331-8010

##### 2. MIDAMERICA-ARAB CHAMBER OF COMMERCE

135 South Lasalle Street Room 1020

Chicago, Illinois 60603

(312) 782-4654

##### 3. U.S.-ARAB CHAMBER OF COMMERCE

1231 Market Street

San Francisco, California 94101-7239

(415) 552-8202

(213) 646-1499 branch office in Los Angeles

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